

CSA NEWSLETTER



Week 16 - September 26th, 2023

It rained lots and it's still raining lots! Every work day, at 7:00 am, we all meet up at the barn, the rain is super loud on the tin roof, so we all get close together in a tight circle to listen what's on the harvest list for the day. Mariana, the pack shed manager, will let the harvest teams know what they are harvesting during the morning, and what projects we'll work on once we are done with harvest. All the other teams have to pay attention to know where the harvest crew will be, and make sure to water or cultivate when the harvest crew is somewhere else.

It's always nice to start the day as one united team, and then split up to harvest, cultivate, water, seed and transplant, office and sales work, drive trucks of veggies to local restaurants, roast tomatoes for salsa, or washing and packing veggies. Everyone's work is important and crucial to be able to get produce to the consumers plate.

You're box this week has two Fall surprises! Hope you have fun experimenting with the new veg!
Rosie

Table of box contents:

Green Kabocha Winter Squash

Watermelon Radish

Bell Peppers, green and colored

Green Beans

Chard

Red Beets

Nicola Potatoes



Cherry Tomatoes

Lettuce

Onions



All the potatoes were harvested before the rain came, It was an amazing effort from the harvest crew. Gracias a todos!

We'd love to see what you're [@GatheringTogetherFarm](#)  doing with your CSA box! Tag us [@GatheringTogetherFarm](#) 

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GREEN KABOCHA

These are literally giant roasted chestnuts, with a dry, creamy texture and incredibly savory, nutty flavor. Early in the season as we are now, all squash skin is rather thin and totally edible and delicious. As squash cure during winter, they'll develop a thicker skin to hold in their moisture, it's still edible and very good for you.

I love cutting it into slices (for which sometimes I'd like to use an ax), bathing it in olive oil or coconut oil, salt and rosemary, and roasting it at 425F for about 30 min .

WATERMELON RADISH

These radishes are known for their white-green skin that reveals a bright pink burst in the center. They are an heirloom variety related to daikon radishes. They taste sweet and quite mild in spice this week, although they will develop their heat more as the season progresses. Texture wise, they're very crunchy, Slice starburst discs into a salad or on a veggie platter, or shred into a salad or a slaw, they will make it look and taste great. I like grating them with carrots and making a slaw with balsamic vinaigrette. You can also roast or pickle them like other radishes.



GARLICY CHARD

Simple way to have a healthy side to sauteed tofu, grilled chicken, or on top of rice.

Ingredients

- 1 bunch of chard, include stems but keep chop separate, or remove stems if you prefer a more tender flavor. Save the stems in your freezer for broth.
- 1 tablespoon olive oil
- 2 garlic cloves, minced
- Salt
- Optional: Large pinch crushed red pepper flakes
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Instructions

1. Stack chard leaves on top of one another (you can make several piles) and slice them into 1/4-inch strips. Chop stems.
2. Heat oil in a large skillet (or use a soup pot). Add garlic and red pepper flakes and sauté for 30 seconds, until garlic is fragrant. Stir in the chard stems, coating it in oil. Cover pan and let cook for about 2 minutes, then add the chard leaves and do the same, leave covered until chard is wilted. Uncover, stir and cook for 2 minutes longer. Season with salt.

Adapted from [The NYT Cooking](#)

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